

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of

Arturo CONTINI et al.

Box Non-fee Amendment

Serial No. (unknown)

GROUP

Filed herewith

Examiner

BALSAMIC SAUCE FOR ALIMENTARY USE, WITH
A BASIS OF BALSAMIC VINEGAR OF MODENA

PRELIMINARY AMENDMENT

Commissioner for Patents

Washington, D.C. 20231

Sir:

Prior to the first Official Action and calculation of the filing fee, please amend the above-identified application as follows:

IN THE CLAIMS:

Please amend claims 5, 8 and 9 as follows:

--5.(Amended) Sauce as per claim 1, characterized in that it contains also flavouring bases, suitable to give a specific aroma or flavour to the sauce based on balsamic vinegar of Modena.--

--8.(Amended) Balsamic sauce as per claim 1, characterized in that it is a basic balsamic sauce containing at least 40% of balsamic vinegar of Modena, combined with sugars, modified starch and xanthan gum.--

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--9. (Amended) Balsamic sauce as per claim 1, characterized in that it contains at least 400g. of balsamic vinegar of Modena per 1000g. of finished product. -

ABSTRACT

Claims 5, 8 and 9 have been amended to correct multiple dependency. Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attached page is captioned "VERSION WITH MARKINGS TO SHOW CHANGES MADE".

Respectfully submitted,

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By

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"VERSION WITH MARKINGS TO SHOW CHANGES MADE"

Claims 5, 8 and 9 have been amended as follows:

5.(Amended) Sauce as per ~~one or more of the previous claims~~, claim 1, characterized in that it contains also flavouring bases, suitable to give a specific aroma or flavour to the sauce based on balsamic vinegar of Modena.

8.(Amended) Balsamic sauce as per ~~one or more of the previous claims~~, claim 1, characterized in that it is a basic balsamic sauce containing at least 40% of balsamic vinegar of Modena, combined with sugars, modified starch and xanthan gum.

9.(Amended) Balsamic sauce as per ~~one or more of the previous claims~~, claim 1, characterized in that it contains at least 400g. of balsamic vinegar of Modena per 1000g. of finished product.